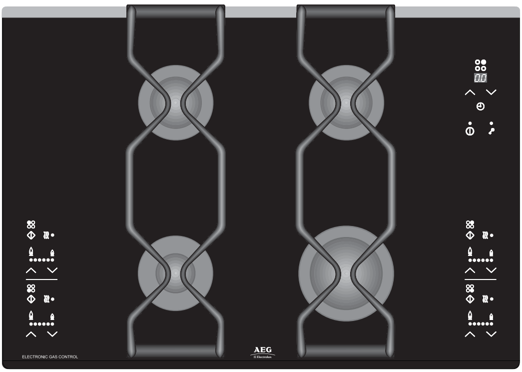
79902G

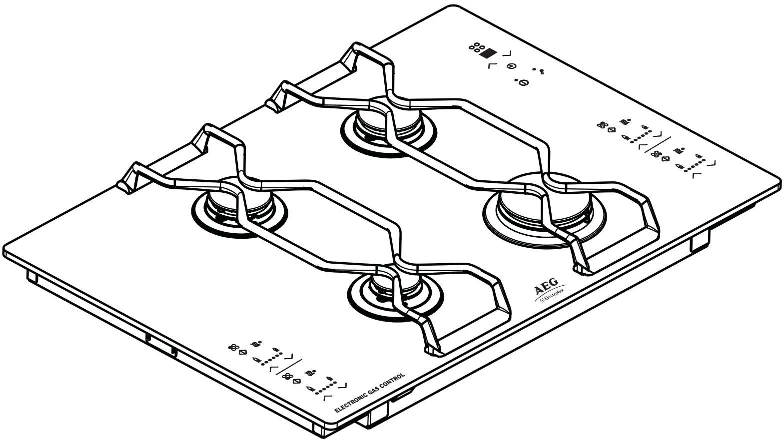
Electronic gas hob

Operating instructions

GB IE



PERFEKT IN FORM UND FUNKTION



The innovative features of your gas hob

Your new gas hob offers several innovative functions that distinguish it from conventional gas hobs.

- **Electronic control** of all functions.
- **Touch controls** to activate the hob functions simply by touching them with a finger.
- **Electronic Timer** to programme your cooking.
- **Automatic reignition** of the burners if the flame is accidentally extinguished.
- **Residual heat indicator** to advise that the pan supports and the burners are still hot.
- **Children safety device** to prevent the controls from being accidentally operated.
- **General shutdown** to turn off all the burners at once for an emergency.
- **Safety device** in case of power failure or burner ignition failure.

Contents

For the User

For the installer

For your safety

This new appliance is easy to use. Nevertheless, it is important to carefully read this booklet before installing or using the appliance for the first time. This will allow you to obtain best performance, avoid improper actions, use the appliance in complete safety and also respect the environment.
If you need assistance, contact our Customer Care Department on 08705 350350.

Installation

- This appliance must be installed and serviced by a competent person as stated in the Gas Safety (Installation and Use) Regulations Current Editions and the IEE Wiring Regulations.
- For appliances installed in the Republic of Ireland please refer to NSAI-Domestic Gas Installations I.S.813 Current Editions and the ETCI Rules for Electrical Installations.
- Installation of the appliance and connection to the power supply must only be carried out by QUALIFIED PERSONNEL. Before any intervention, make sure the appliance is DISCONNECTED from the power supply.
- Ensure that air can freely circulate around the appliance. Poor ventilation produces a lack of oxygen.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located below the front edge of the glass top.
- This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant regulations regarding ventilation.
- When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the hob for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- After unpacking the appliance, make sure the product is not damaged and that the power cable is in perfect condition. Otherwise, contact the dealer before installing the appliance.
- The manufacturer declines any liability should these safety measures not be observed.

Child Safety

- This hob is designed to be operated by adults. Do not allow children to play near or with the hob. It is highly recommended to activate the child safety function every time the hob is not operated.
- The hob gets hot during use and some time after it is switched off. The hob is supplied with special indicators for the residual heat (see chapter "How to light a burner"). Children should be kept away from the appliance until it has cooled down and the residual heat indicators are off.

During use

- This instruction booklet must be kept with the appliance for any future reference. If the appliance is sold or transferred to another person, ensure the booklet is passed on to the new user.
- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- It is dangerous to modify or try to modify the characteristics of this product.

- Keep the appliance clean. Food residuals increase the risk of fire.
- This appliance cannot be cleaned with steam or with a steam cleaning machine.
- In case of malfunctions, never attempt to repair the appliance on your own. Repairs carried out by unqualified persons can cause damage and accidents. Refer to the contents of this booklet (see chapter "Something not working"). If you do not find the information required, contact the nearest Service Force Centre. Servicing of this appliance must be carried out by an authorised Service Engineer.
  Always insist on genuine spare parts.
- After using the appliance, deactivate it by using the main ON/OFF touch control and make sure the relevant red indicator is off. Then, lock all the hob controls by touching the "Lock" Control.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of this cooking appliance.

Environmental Information

- All the materials used are environment friendly and recyclable. Please make your contribution to safeguarding the environment by using the special differentiated collection channels.
- Dismantled or no longer used appliances are not worthless waste. Through ecological disposal, various materials used in the production of your appliance can be recycled.
- Find out about the current possibilities of disposal from your specialised dealer, or from your local Council.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

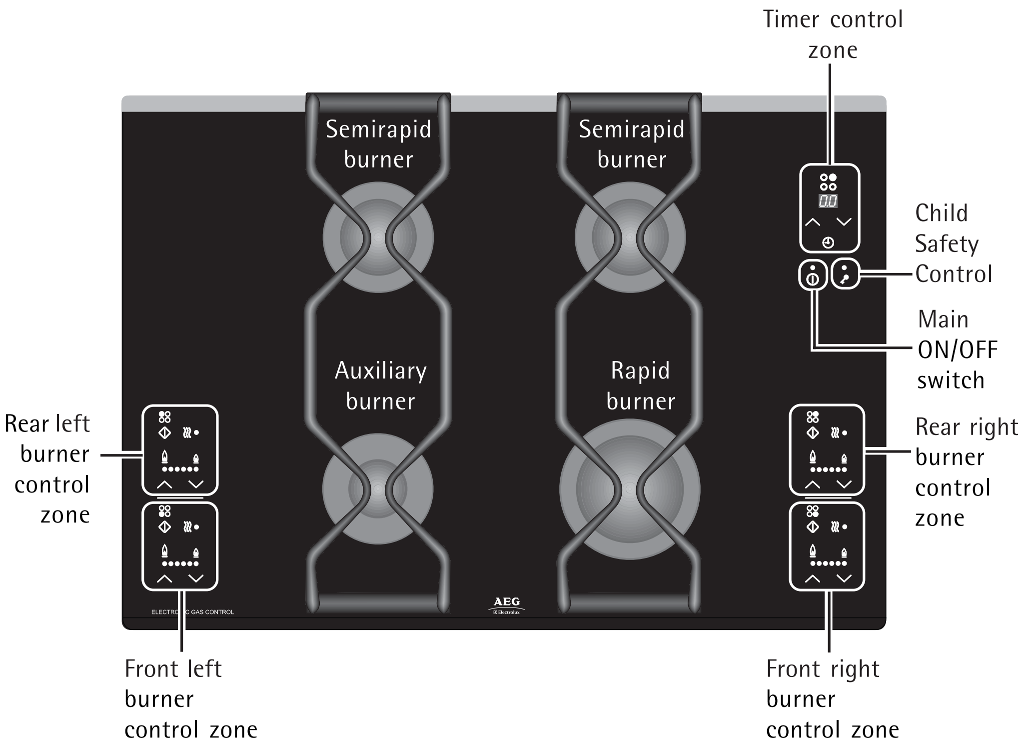
Step by step instructions for an operation

Hints and Tips

Environmental Information

These instructions are only valid for countries whose identification symbols are given on the cover of the instruction booklet and on the appliance.

Description of the hob



Operating instructions

Before using the appliance, remove all packaging, including the advertising labels and any protective film.

Touch Controls

The hob is supplied with special Touch Controls. To operate your hob, simply touch the required control with a fingertip.
Ensure to only touch one control at a time during use.

Here follow the symbols for the main Touch Controls, and the relevant indicators

Main ON/OFF Touch Control

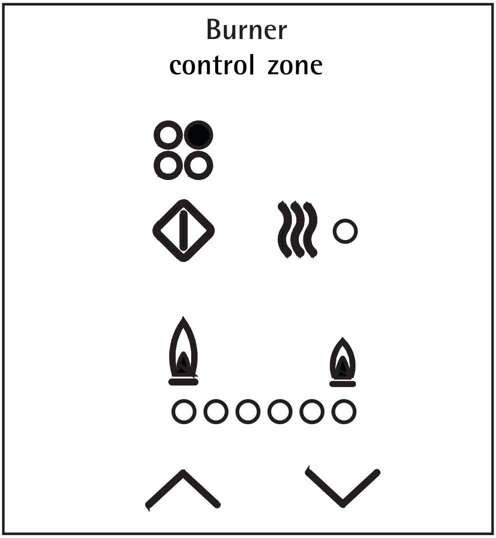
Burner Ignition Touch Control

Flame level indicators

Increasing Touch Control for the flame level

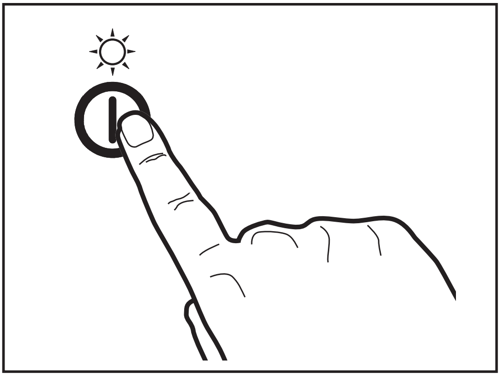
Decreasing Touch Control for the flame level

Residual heat indicator

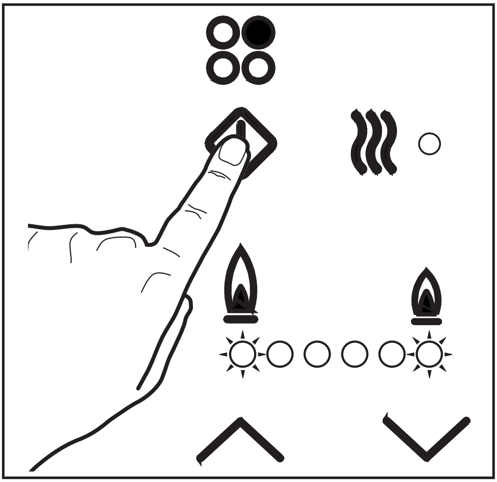


How to light a burner

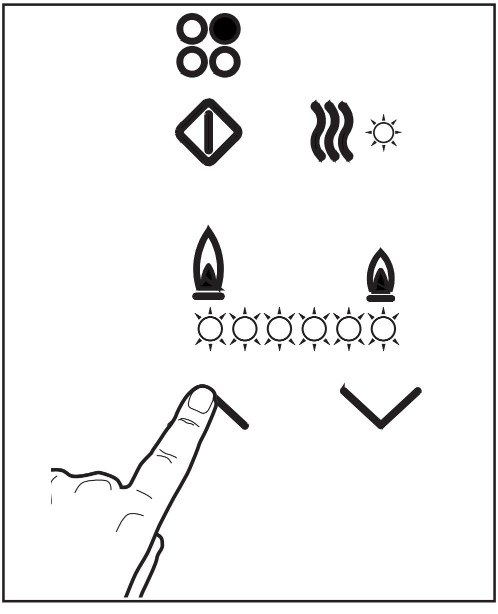
1. Touch the main ON/OFF Control for about 3 seconds to switch on the hob. The red indicator above the touch control lights up, an acoustic signal sounds and the hob is ready to use.



2. Touch the Burner Ignition Touch Control of the required burner. The flame level indicators located right above the symbols and illuminate.



3. Within about 3 seconds, touch the Increasing or Decreasing Touch Control to light the burner.
   - If touch control is selected, the burner automatically lights at maximum flame level (all the flame level indicators illuminate).



- If touch control ∨ is selected, the burner automatically lights at medium flame level (three flame level indicators illuminate).

4. To adjust the burner flame level, use the Increasing ∧ or Decreasing ∨ Touch Control.

   The residual heat indicator lights up immediately after the burner is lit.
   This means that the cooking zone is getting hot: the indicator remains on until the pan support and the burner have cooled down.

How to turn off a burner

1. To turn off a burner press the relevant Burner Ignition Touch Control. All the flame level indicators go off.

   The residual heat indicator remains on until the pan support and the burner have cooled down.

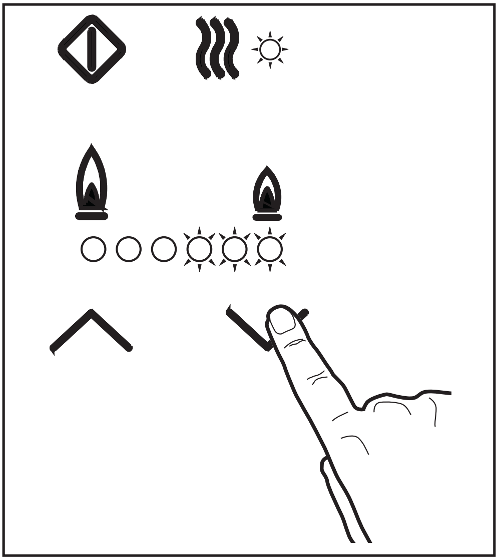
In case of ignition failure

The hob ignition device generates a series of small sparks for about 6 seconds.

If the flame does not light during this period, the gas flow to the burner is interrupted. After 3 seconds, the ignition device automatically repeats the ignition procedure for another 6 seconds.

After three failed ignition attempts, a safety device is set on the burner. The flame level indicators flash.

Caution! When the safety device is set on a burner, the burner controls cannot be operated for about 60 seconds.



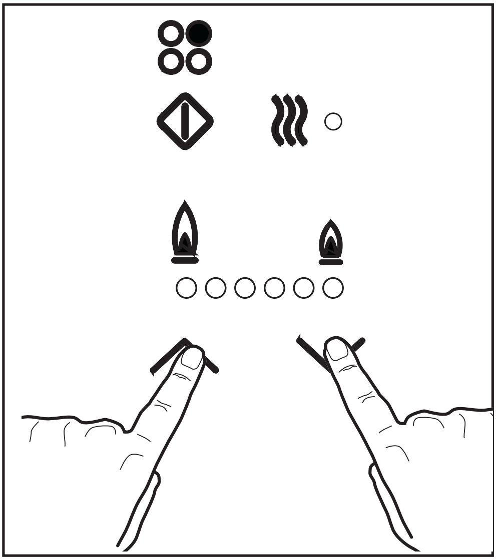
After 60 seconds, you can remove the safety device on the burner by touching both the Increasing Controls ⋀ and the Decreasing Control ⋁ at the same time.

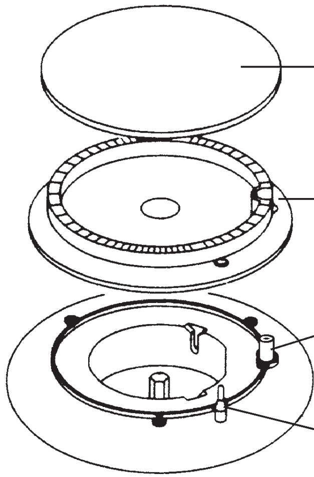
Then, follow the instructions given in the paragraph “How to light a burner”.

Caution! Check that the burner cap and crown are correctly positioned (see diagram).

If the ignition problem persists, refer to chapter “Something not working”.

Never use a manual spark gas-lighter if the burner ignition device does not work correctly. If necessary, use a match.





In case of accidental extinguishing (automatic reignition)

If the burner flame is accidentally extinguished (draughts, spilling of liquids, etc.), the gas flow is immediately interrupted.

After about 20 seconds, the ignition device automatically repeats the ignition procedure.

Upon reignition, the burner flame is first set at maximum level, then it is automatically adjusted to the level set before it was accidentally extinguished.

If three consecutive reignition attempts fail, a safety device is set on the burner. The flame level indicators and the residual heat indicator flash.

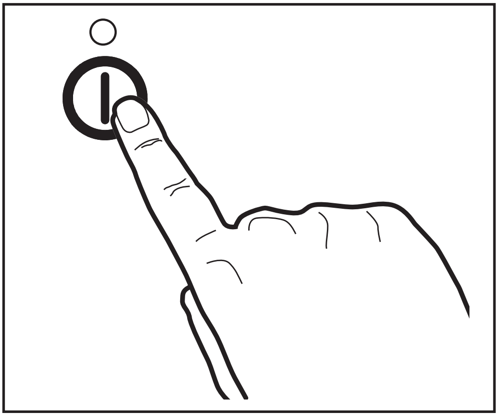
Caution! When the safety device is set on a burner, the burner controls cannot be operated for about 60 seconds.

After 60 seconds, you can remove the safety device on the burner by touching both the Increasing Controls ⋀ and the Decreasing Control ⋁ at the same time.

Then, follow the instructions given in the paragraph “How to light a burner”.

☞ How to turn off all the burners at once

In case of unexpected safety hazard (spilling of liquids, children hazard, etc.), you can immediately turn off all the hob burners at once by touching the main ON/OFF Control ⏻.



☞ Burner Safety Cut-off Function

If you leave one or more burners lit and unattended for a long time (that is, you don't touch any control for at least 4 hours), each lit burner is automatically turned off and a safety device is set on it.

ℹ If you select the burner that doesn't work with the Timer Control 🕘 **Code number 10** flashes in the cooking time display.

ℹ Caution! When the safety device is set on a burner, the burner controls cannot be operated for about 60 seconds.

After 60 seconds, you can remove the safety device on the burner by touching both the Increasing Controls ∧ and the Decreasing Control ∨ at the same time.

Then, follow the instructions given in the paragraph "How to light a burner".

☞ Hob Safety Cut-off Function

If no burner is on but the hob is activated (the red indicator above the main ON/OFF touch control ⏻ is on), the hob is automatically switched off if no control is operated within 30 minutes.

Protection against overheating

If the hob is used intensively, e.g. several burners at maximum level for a long time, a temperature sensor detects possible overheating and automatically adjusts all the lit burners to minimum.
If the hob temperature keeps rising although the flame level has been reduced, all the lit burners are automatically turned off and a safety device is set on all the four burners.

If you select all the burners with the Timer Control (one at a time) **Code number 9** flashes in the cooking time display.

Caution! When the safety device is set on all the burners, their controls cannot be operated for about 60 seconds.

After the 60 seconds, you can reactivate all the burners by touching the Increasing Control and the Decreasing Control of one of the four burners at the same time.

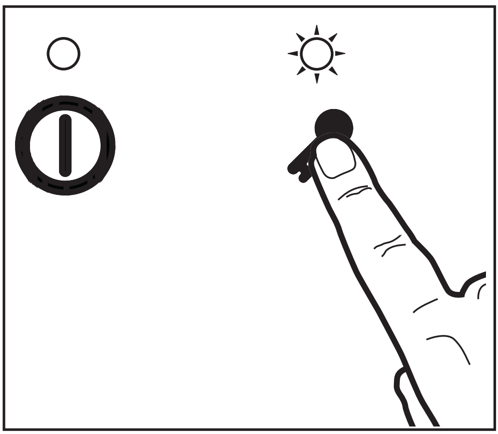
Once the safety device has been removed, wait until the hob has cooled down before using it again.

Child Safety Function

To avoid children operating the hob controls, it is possible to lock them.

1. Touch the "Lock" Control for about 3 seconds. The red indicator next to the "Lock" symbol lights up and an acoustic signal sounds.

Now all the hob controls are locked, except the main ON/OFF Touch Control.
Any lit burner keeps operating, but cannot be adjusted.



2. To unlock the hob controls, touch the “Lock” Control for about 3 seconds. The red indicator next to the “Lock” symbol goes off and an acoustic signal sounds.

It is highly recommended to activate the child safety function every time the hob is not operated.

In case of a power failure, the hob stores the children safety function setting in the system memory. If the controls are locked at the time of the power failure, they will still be locked when the power is restored.

The Electronic Timer

Your hob is supplied with an electronic timer enabling you to programme the cooking duration. The timer can also be used as a minute minder, when the hob is not in use.

The hob can even be used manually, i.e. without any programming.

The timer only operates when the hob is switched on by means of the main ON/OFF Control.

Here follow the symbols in the Timer Control Zone:

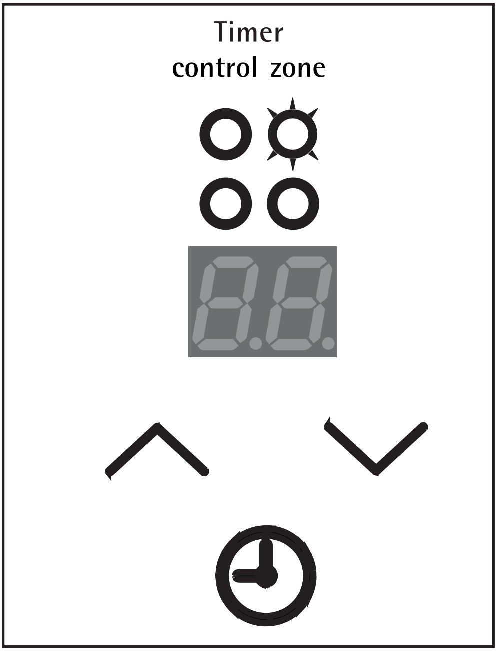
Touch Control to activate the Timer and select a burner.

Cooking time display

Burner selection display

Increasing Touch Control for the time setting

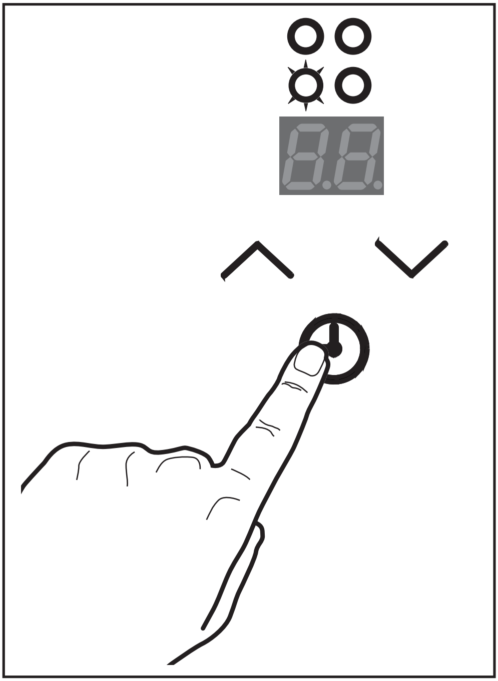
Decreasing Touch Control for the time setting



How to programme a burner to switch off

To programme a burner to switch off, proceed as follows:

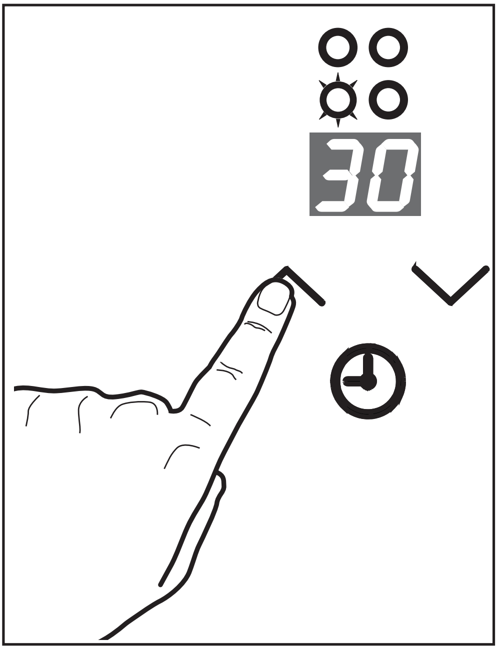
1. If necessary, activate the hob by touching the main ON/OFF Control for about 3 seconds.
2. Light the burner and adjust the flame level using the Increasing or Decreasing controls (see par. “How to light a burner”).
3. Activate the Timer by touching the Timer Control and select the required burner by repeatedly touching the Timer Control.



4. Set the required cooking time touching the Increasing and Decreasing Controls.
   (max. time: 99 minutes).

Once the cooking time has been set, the burner selection can no longer be changed.

If you want to change burner, you must set the cooking time to zero by means of the Decreasing control, and then change the burner selection by touching the Timer Control.



5. The timerstarts the countdown a few seconds after the cooking time has been set.
6. During the last ten seconds, the timer starts beeping to advise that the cooking time is about to end.
7. An acoustic signal sounds at the end of the cooking time. To stop the acoustic signal, touch the Timer Control .

To adjust the cooking time:

1. Touch the Increasing or Decreasing Control or at any time to adjust the time setting.

To cancel the time setting:

1. Touch the Decreasing Control to set the cooking time to zero.

It is possible to programme the switch-off of **ONLY** one burner at a time.

You can set the cooking time as well when the burner is already lit.
For example, you can bring a pot of water to the boil, then put some vegetables, meat or pasta and programme the required time for their cooking.

The residual heat indicators remain on even when the hob is off, until the burner and the pan supports have cooled down.

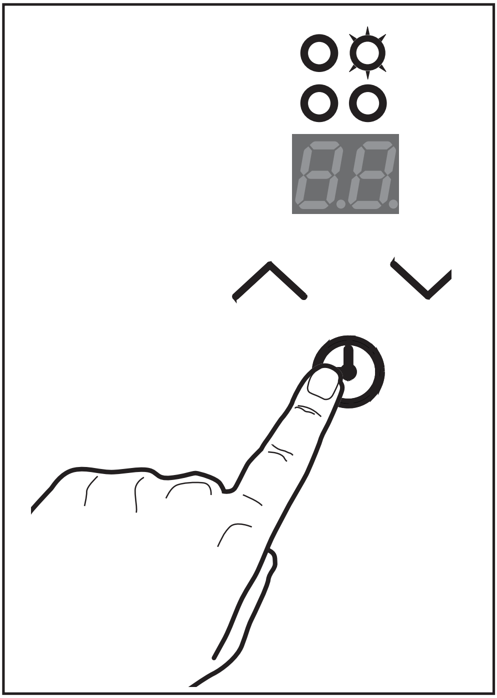
How to set the Minute Minder Function

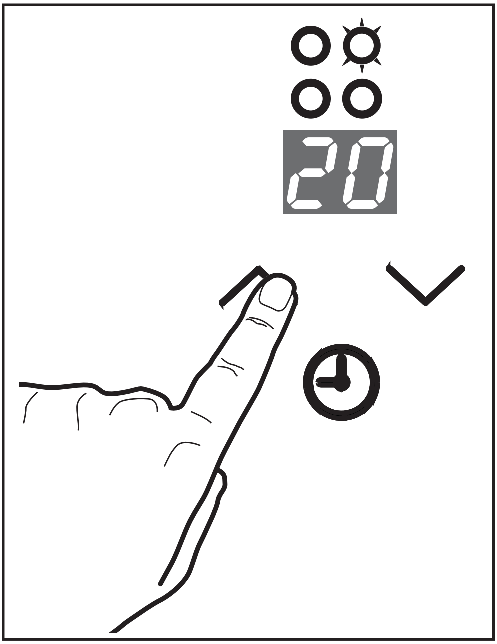
You can use the timer as a simple minute minder when none of the burners are operating.

The hob must be activated in order to use the timer as a minute minder.

Proceed as follows:

1. If necessary, activate the hob by touching the main ON/OFF Control for about 3 seconds.
2. Touch the Timer Control to activate the timer.





3. Touch the Increasing or Decreasing controls to set the required time (max. time: 99 minutes).
4. The timer begins the countdown a few seconds after the time has been set.
5. During the last ten seconds, the timer starts beeping to advise that the timed period is about to end.
6. An acoustic signal sounds at the end of the timed period. To stop the acoustic signal, touch the Timer Control.

To adjust the time setting:

1. Touch the Increasing or Decreasing Control or at any time to adjust the minute minder setting.

To cancel the time setting:

1. Touch the Decreasing Control to set the minute minder to zero.

Safety and energy-saving advice

For a correct use of the hob

To ensure maximum burner efficiency and lower gas consumption, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	diameter min.	diameter max.
Large (rapid)	160 mm	240 mm
Medium (semirapid)	120 mm	220 mm
Small (Auxiliary)	80 mm	160 mm

If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.

Pots must never be placed onto the control zones.

Always turn the flame down or off before removing pots from the burners.

Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

For an easier ignition of the burner, light it before placing the pan on the pan support.

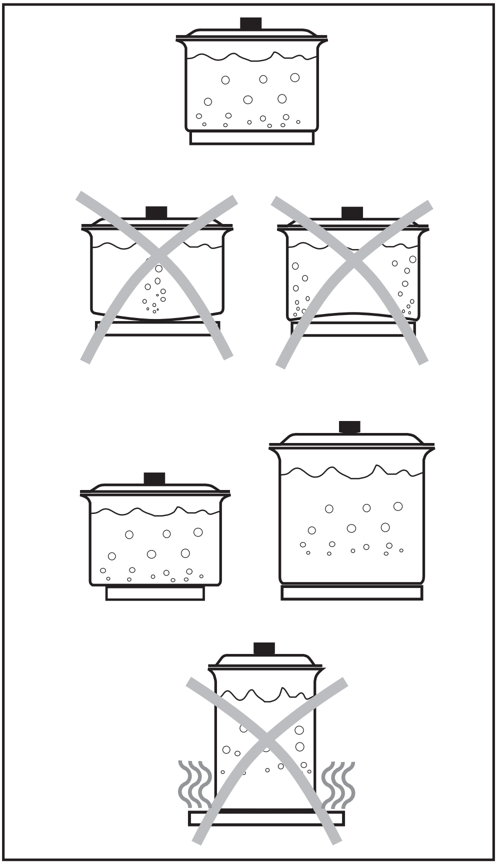
Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.

It is advisable to cook with lids on.

By using a pressure cooker you will obtain further energy-saving and shorter cooking times.

As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

Avoid cooking with potstones, earthenware pots or cast iron plates. Also, avoid using aluminiun foil for protecting the top during operation.



Cooking Table

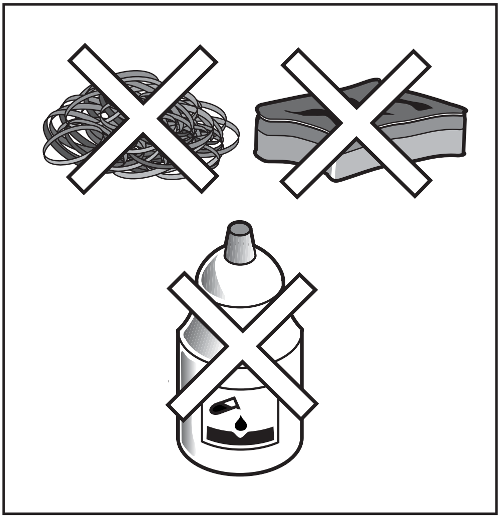
	DISHES	Recommended cooking time (Where no recommendation is given, times should be set according to your personal requirements)	RAPID	AUXILIARY	SEMI-RAPID	BURNER POWER
Soups	Broths	15-20 minutes	x			
Fish	Court- bouillon		x			
Sauces	Hollandaise				x	
	Bechamel	10 minutes			x	
	Endives		x			
Vegetables	Peas in sauce	25-30 minutes	x	x		
	Provence tomatoes	15-20 minutes	x	x		
	Fried potatoes		x	x		
Meat	Pasta		x			
	Steak (in pot)		x			
	Fried escalope	10-12 minutes	x			
Frying	Chips	18-22 minutes	x			
Desserts	Rice pudding	35 minutes			x	
	Stewed fruit		x		x	
	Pancakes	3-4 minutes			x	
	Chocolate	5-6 minutes			x	
	Custard	20-25 minutes			x	

Where two burners are indicated in the table, it is recommended that you choose the burner taking into consideration the quantity of food to be cooked.

Cleaning and maintenance

Before any maintenance or cleaning can be carried out, you must DISCONNECT the hob from the electricity supply and wait until it has cooled down.

This appliance cannot be cleaned with steam or with a steam cleaning machine.



The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that proper cleaning product is used.

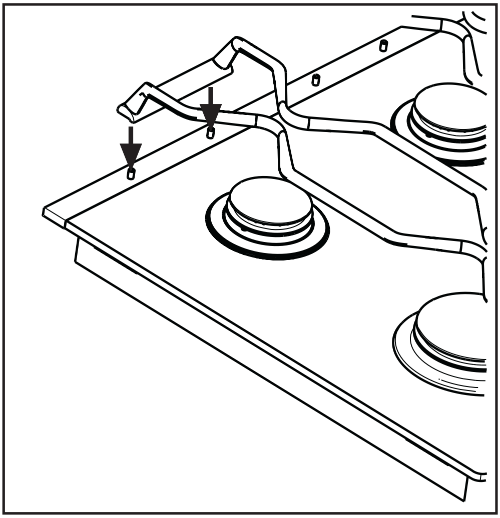
If scratches or cracks are noticed on the glass top, immediately disconnect the appliance from the electrical supply to avoid the risk of electrical shock. Then, contact your local Service Force Centre and avoid using the appliance until it has been repaired.

Pan Supports

The pan supports are dishwasher proof. If washing them by hand, take care when drying them as the enamelling process occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.

The pan supports can be removed from the hob to enable better cleaning.
To keep the pan supports in the correct position, they are fixed on metal pins located in the back of the hob. After cleaning the hob, ensure the pan supports are properly placed as shown in the diagram.

Pay attention when replacing the pan supports in order to avoid scratching the glass hob top.

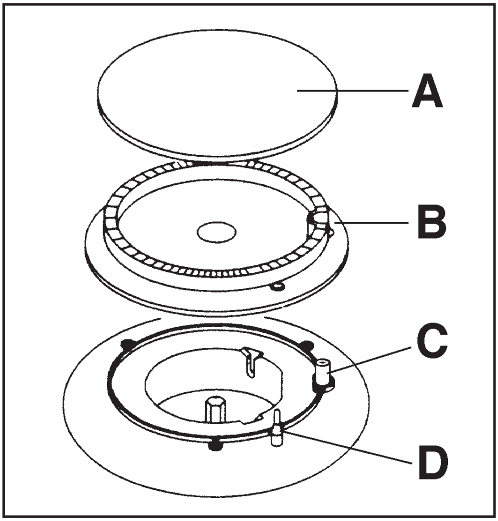


The Burners

Frequently wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.
After cleaning, be sure to wipe dry with a soft cloth, then place back the crown and the cap in their correct position on the burner.
For stubborn stains, use normal non-abrasive cleaners or specific products available on the market. NEVER use scouring pads, steel wool or acids for cleaning.

The ignition system

The electric ignition is obtained through a spark plug (letter C) and a metal electrode . Keep these components clean, to avoid difficult lighting, and check that the burner crown holes are not obstructed.



A - Burner Cap
B - Burner crown
C - Spark plug
D - Thermocouple

Something not working?

If the hob is not working correctly, please carry out the following checks before contacting your local Service ForceCentre. IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

PROBLEM	● CAUSE	▶ SOLUTION
THE HOB DOESN'T WORK	● There are blown fuses in the domestic electrical system. Switches are turned off or there is no power at the power outlet.	▶ Have the fuses replaced. ▶ Reset the switches.
	● The hob is not activated.	▶ Touch the main On/Off Control ⏻.
	● The main gas supply tap is closed.	▶ Open the tap.
	● The gas bottle is empty.	▶ Purchase a new bottle.
	● The hob has overheated and a safety device has been set on the four burners.	▶ Allow the top to cool (see par. "Protection against overheating").
	● The Child Safety function has been inadvertently activated.	▶ Deactivate the Child Safety function (see par. "Child Safety Function").
A BURNER DOESN'T WORK	● The safety device has been set on the burner due to repeated ignition failures. The flame level indicators and the residual heat indicator flash.	▶ Wait 60 seconds, then follow the instructions given in chapter: "In case of ignition failure".
	● The pan support or the burner cap and crown were not correctly positioned after cleaning.	▶ Check the correct position (see par. "In case of ignition failure").
	● The burner crown holes are obstructed.	▶ Follow the instructions given in the section "Cleaning and maintenance".
	● The defect persists.	▶ Contact an authorized technical assistance centre.
IT TAKES TOO LONG TO FINISH THE DISHES / THEY ARE COOKED TOO FAST.	● The flame level adjustment is not appropriate.	▶ See the section "How to light a burner"

If after all these checks, your hob still does not operate correctly, contact your local Service Force Centre.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls. In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Service and Spare Parts

If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

0870 5 929 929

Your call will be routed to your local Service Force Centre.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at **www.serviceforce.co.uk**

For Customer Services in the Republic of Ireland please contact us at the address below:

AEG-Electrolux
Electrolux Groupl (Irl) Ltd
Long Mile Road
Dublin 12
Republic of Ireland

Tel +353 (0) 1 4090 754
Email service.eid@electrolux.ie

When you contact the Service Centre, they will need the following information:
1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault
4. The model and the serial number (see rating label on the back of this instruction booklet)
5. Date of purchase

Customer Care

For general enquiries concerning your AEG-Electrolux appliance and for further information on AEG-Electrolux products, contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.aeg.co.uk**

Customer Care Department
AEG-Electrolux Domestic Appliances
55 - 77 High St[illegible]
Slough
Berkshire
SL1 1DZ
Tel : 08705 350350*

* calls to this number may be recorded for training purposes.

Guarantee Conditions

Standard guarantee conditions

We, AEG-Electrolux, undertake that if within 12 months of the date of the purchase this AEG-Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our discretion repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre. Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of AEG-Electrolux manufacture which are not marketed by AEG-Electrolux.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 29
Germany	Nürnberg	+49 (0)800 234 7378
Italy	Pordenone	+39 (0)800 117511
Sweden	Stockh[illegible]	+46 (0)8 672 53 [illegible]
UK	~~Slough~~	~~+44 (0)1753 219[illegible]~~

Instructions for the Installer

Engineers Technical Data

Gas burner power

Rapid burner (large)	2.9 kW (Natural gas 20 mbar)
	2.7 (LPG 28-30/37 mbar)
Semirapid burner (medium)	1.9 kW
Auxiliary burner (small)	1.0 kW

Supply connections

Gas:
R 1/2 inch (1/2 inch male) Rear right hand corner

Electric:
230 V 50 Hz supply, 3 core flexible cable with non rewireable plug fitted with a 3 amp cartridge fuse.

Appliance class	3
Appliance category	**II2H3+**
Appliance gas supply	Natural gas G20 / 20mbar

Overall dimensions

Width	730 mm
Depth	510 mm

Cut out dimensions

Width	710 mm
Depth	470 mm

CE This appliance complies with the following EEC Directives:
-73/23 and **90/683** (on Low Voltage);
-89/336 (on Electromagnetic Compatibility);
-90/396 (on Gas Appliances)
-93/68 (on General Standards) and subsequent amendments.

Important safety requirements

This hob must be installed in accordance with the Gas Safety (Installation and Use) Regulations (Current Edition) and the IEE Wiring Regulations (Current Edition).

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S. 813 Current Editions and the ETCI Rules for Electrical Installations.

Provision for ventilation

Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Part 2 and B.S. 6891 Current Editions.

The hob should not be installed in a bed sitting room with a volume of less than 20 m^3. If it is installed in a room of volume less than 5 m^3 an air vent of effective area of 110 cm^2 is required. If it is installed in a room of volume between 5 m^3 and 10 m^3 an air vent of effective area of 50 cm^2 is required, while if the volume exceeds 11 m^3 no air vent is required. However, if the room has a door which opens directly to the outside no air vent is required even if the volume is between 5 m^3 and 11 m^3.

If there are other fuel burning appliances in the same room, B.S. 5440 Part 2 Current Edition, should be consulted to determine the requisite air vent requirements.

For appliances installed in the Republic of Ireland please refer to the NSAI- Domestic Gas Installation I.S. 813 Current Editions Table Four.

Location

The hob may be located in a kitchen, a kitchen/ diner or bed sitting room, but not in a bathroom or shower room.

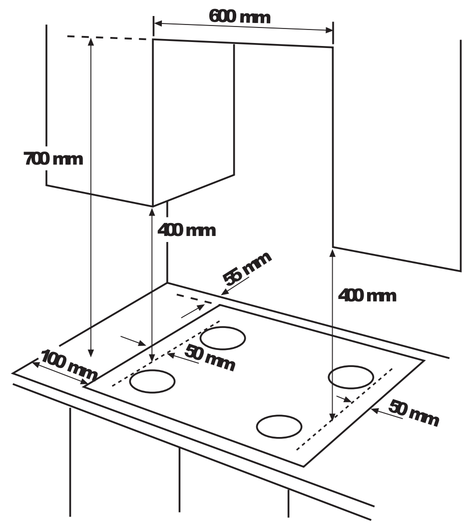
Before making the cut out in the worktop ensure that the edges of the hob that are to be near either a side or rear wall have a minimum distance of 55 mm. between the edge of the hob and the wall.

The minimum distance combustible material can be fitted above the hob is 400 mm. If it is fitted below 400 mm. a space of 50 mm. must be allowed from the edges of the hob. The minimum distance combustible material can be fitted directly above the hob is 700 mm.

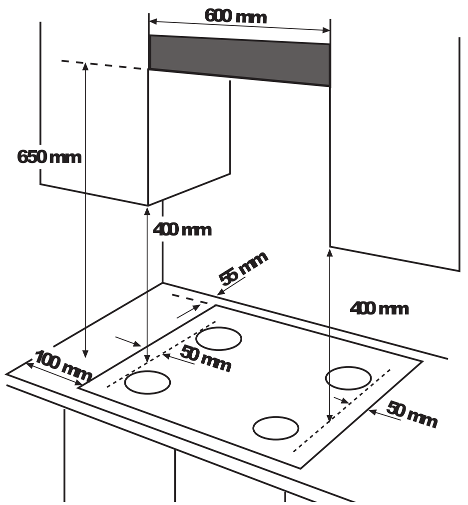
A minimum distance of 100 mm. must be left between the side edges of the hob and any adjacent cabinets or walls.

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S 813 Current Edition Section 7- Permitted Locations of Appliance.

FITTING THE GAS HOB
WITHOUT A COOKER HOOD ABOVE



FITTING THE GAS HOB
WITH A COOKER HOOD ABOVE



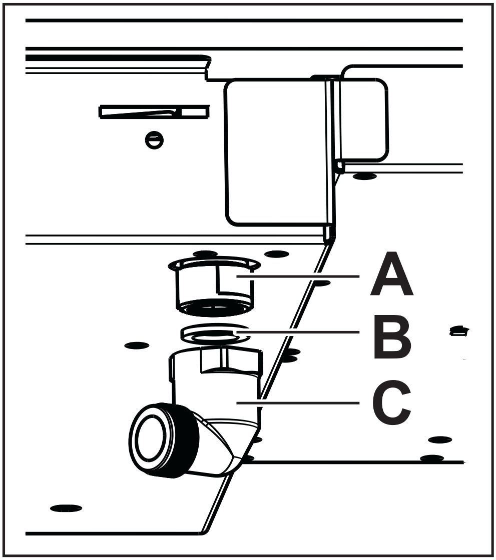
Connection

IMPORTANT: This hob must be installed by a competent person to the relevant Gas Standards.

Any gas installation must be carried out by a competent person.
The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

Carry out connection to the gas supply using a rigid metal pipe with connections conforming to the rules in force, or with a flexible s/steel tube conforming to the relevant rules in force, limited to those whose max. length is 2 m. If flexible metal tubes are used, make sure they do not come into contact with mobile parts or are crushed. Pay the same attention also when an oven and top combination is provided for. The appliance gas inlet connection is 1/2" cylindrical threaded male. Screw the parts together without using excessive force.

IMPORTANT: After installation, always check the perfect tightness of all the connections, using a soapy solution. NEVER carry out this check with a flame.



A) Gas ramp end with nut
B) Washer
C) Elbow

Electrical connections

⚠ Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

⚠ THIS HOB MUST BE EARTHED.

The manufacturer declines any liability should these safety measures not be observed.

This hob is designed to be connected to a 230 V 50 Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the hob rating plate. The rating plate is located on the bottom of the hob. A copy is attached on the back cover of this book.

The hob is supplied with a 3 core flexible supply cable incorporating a 3amp plug fitted. In the event of having to change the fuse, a 3amp ASTA approved (BS 1362) fuse must be used.
Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	- Earth
Blue	- Neutral
Brown	- Live

- Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol ⏚ or coloured green and yellow.
- Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.
- Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

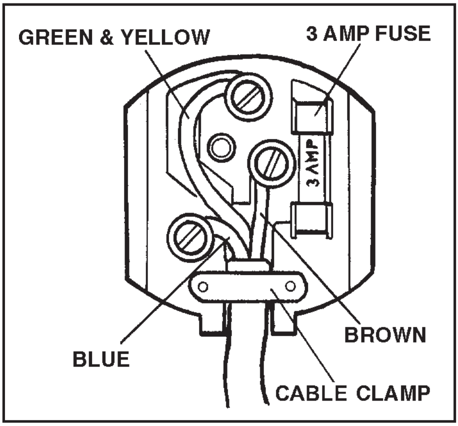
Upon completion there must be no cut, or stray strands of wire present and the cable clamp must be secure over the outer sheath.

A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

Permanent Connection

In the case of a permanent connection, it is necessary that you install a double pole switch between the hob and the electricity supply (mains), with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations.

The switch must not break the yellow and green earth cable at any point.



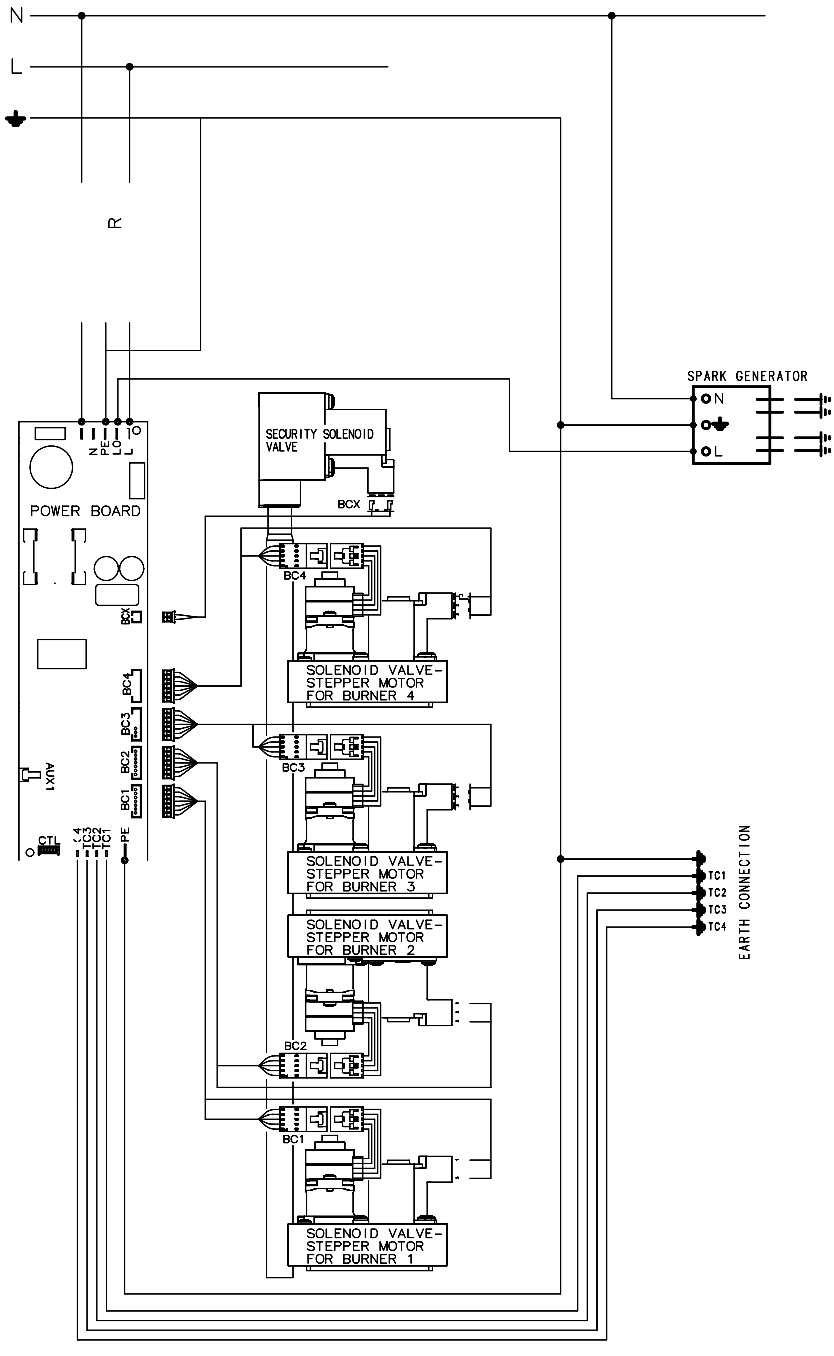
Ensure that the hob supply cable does not come into contact with surfaces with temperatures higher than 50 deg. C.

Supply cable replacement

The cable used to connect the hob to the electrical supply must comply to the specifications given below.

Min. size Cable/flex	Cable / flex type	Fuse
0.75 mm^2	H05 V2V2-F (T90)	3 A

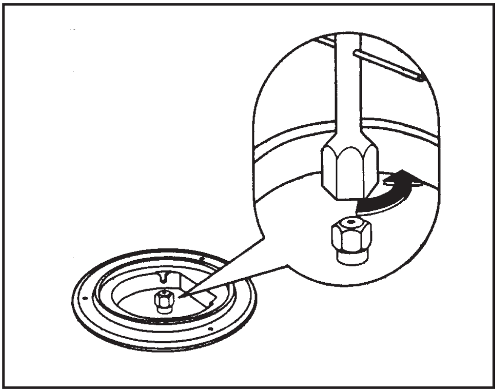
Wiring Diagram



Conversion to LPG

Replacing the injectors

1. Remove the pan supports.
2. Remove the burner caps and crowns.
3. Using a 7 mm socket spanner unscrew and remove the injectors, then replace them with the ones required for the new type of gas (see the table "Burner characteristics").
4. Reassemble the parts, following the same procedure backwards.
5. Replace the Gas Type Label (located near the gas supply connection) with the one corresponding to the new type of gas. The label is supplied in the accessories plastic bag.



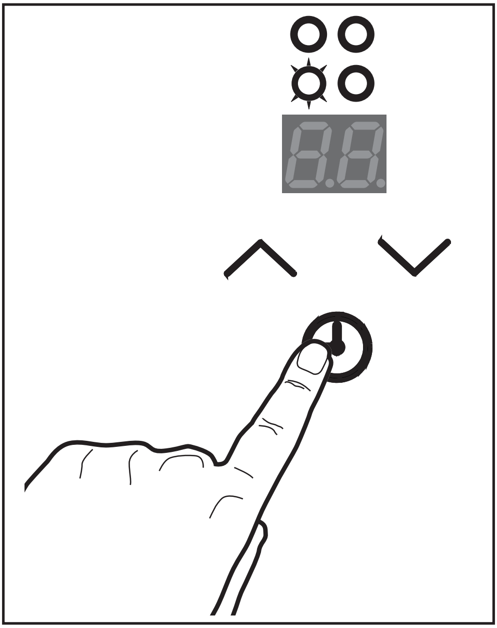
Should the feeding gas pressure be different or variable compared with the required pressure, an appropriate pressure regulator must be fitted on the gas supply pipe, in compliance with the rules in force.

Burner characteristics

GAS TYPE	BURNER TYPE	INJECTOR REFERENCE 1/100 mm	NOMINAL THERMAL POWER kW	REDUCED THERMAL POWER kW	NOMINAL FLOW RATE		FEEDING PRESSURE mbar
					m^3/h	g/h	
NATURAL GAS (G20)	Rapid Semirapid Auxiliary	119 96 70	2.9 1.9 1.0	0.65 0.45 0.33	0.276 0.181 0.095	 - -	20
LIQUID GAS (Butane/ Propane)	Rapid Semirapid Auxiliary	86 71 50	2.7 1.9 1.0	0.65 0.45 0.33	- - -	196 138 73	28-30/37

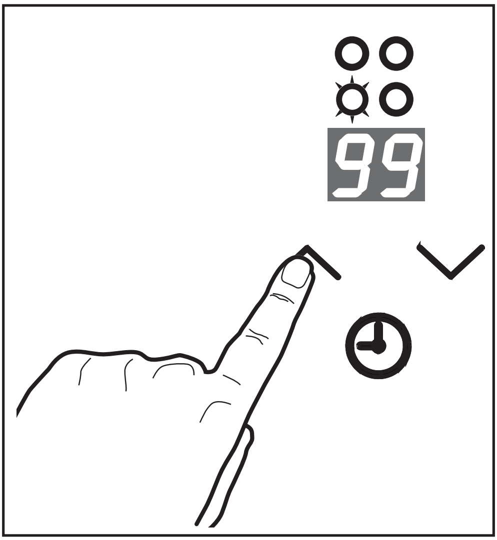
Setting the hob for the new gas type

1. If necessary, activate the hob by touching the main ON/OFF Control ⏻ for about 3 seconds.



2. Touch the Timer Control 🕘 repeatedly to select the auxiliary burner (front left burner) on the burner selection display .

3. Touch the Increasing Control ∧ and hold the finger on it until the value 99 appears on the time display. Then, touch the Decrasing Control ∨ and hold the finger on it until the value 80 is displayed.



4. Then, touch the Increasing Control ∧ until 83 is displayed. At this point, the hob is set to the "**Gas Change**" mode and the current gas setting appears on the display:
   - **n0** stands for gas G20 (20 mbar)
   - **n1** for gas G30 (28-30/37 mbar).

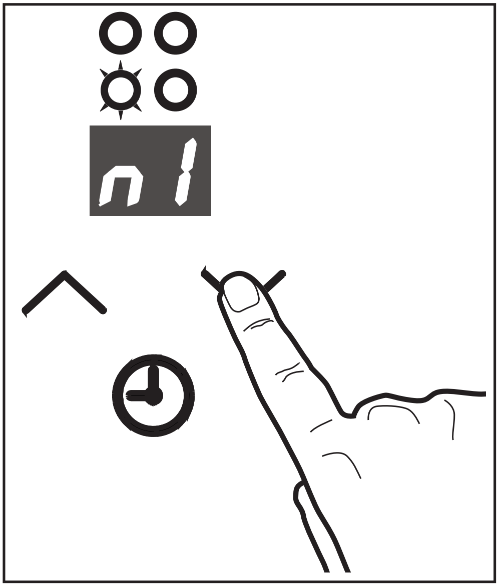
⚠ **IMPORTANT:** setting **n2** does not allow the hob to function.

4. Touch the Decreasing Control ∨ to select the required type of gas.

5. After selecting the type of gas, switch off the hob touching the main ON/OFF Control ⏻.

6. Touch the main ON/OFF Control ⏻ again to reactivate the hob.
   The appliance is automatically set to the normal "User Mode".
7. Light all the burners and adjust their flame to minimum, in order to check the flame stability (visual check).
8. At the same time, check the flame aspect (visual check).

If both the flame stability and the flame aspect are satisfactory, the setting of the hob for the new gas type is completed.
If the flame stability is not satisfactory, carry out an additional adjustment as described in the following paragraph.



Minimum flame adjustment

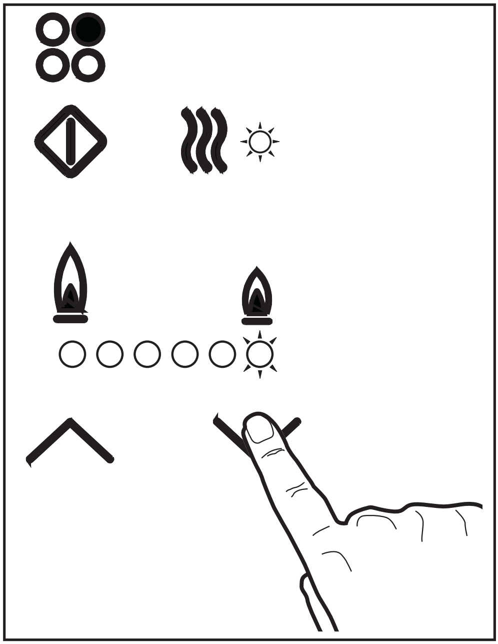
If the flame stability and the flame aspect are not satisfactory, proceed as follows:
1. Carry out the steps described in the paragraph "Setting the hob for the new gas type" - points 1, 2 and 3.

2. Light the burner to be adjusted following the instructions given in the paragraph "How to light a burner".
   The burner is automatically set to the minimum flame level.

3. If the flame minimum level is too low, the burner extinguishes. The hob automatically carries out a minimum level adjustment and then relights the burner.

4. While the flame is on, touch the Increasing ⌃ or Decreasing ⌄ Controls to carry out a fine adjustment, until a small and regular flame is obtained on the whole burner crown.

5. Switch off the hob touching the main ON/OFF Control ⏻.



Building In

A = Auxiliary burner
SR = Semirapid burner
R = Rapid burner

Dimensions are given in millimetres

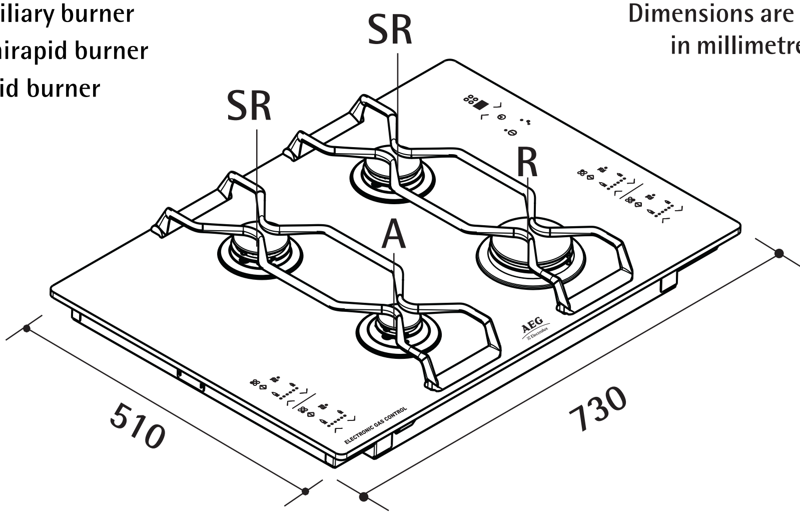
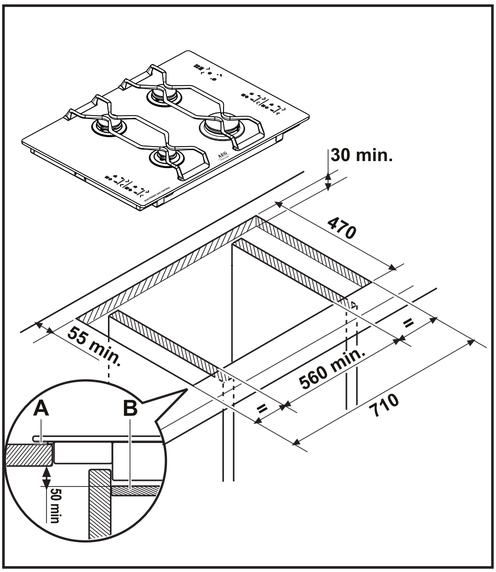


Fig. 1

The hob is designed to be inserted in modular kitchen units with depth of 550 - 600 mm and having proper characteristics.
The building-in is also possible in modular units with a 600 mm width: in this case, the cut-out in the work top must be carried out as shown in Fig. 2.
The worktop must be at least 30 mm thick.
If the worktop is thicker than 50 mm, it is possible to install the hob on modular units of any width.
Any unit (furniture unit, household appliance, etc..) placed near the unit which the hob is built in, shall not exceed the worktop height.

A minimum clearance of 100 mm between the cut-out in the worktop and any side wall exceeding the worktop height must be observed.

The hob dimensions and the cut-out dimensions are given in fig. 1 and 2.



A) Worktop
B) Removable Panel

Fig. 2

Fitting the hob to the worktop

Before fitting the hob into the cut out, an adhesive seal must be fitted to the underside outside edge of the hob. It is essential that no gaps are left in this seal in order to prevent spillage near the hob seeping into the cabinet below.

☞ Proceed as follows:

1. Remove the pan supports, the burner caps and crowns and turn the hob upside down, taking care that the spark plugs and the thermocouples are not damaged in this operation.
2. Place the sealing gasket all around the glass top edge as shown in Fig. 3.
3. Fit the hob in the cut out and push it down until the glass top and the worktop make contact, as shown in Fig. 4. The side springs ensure centering.

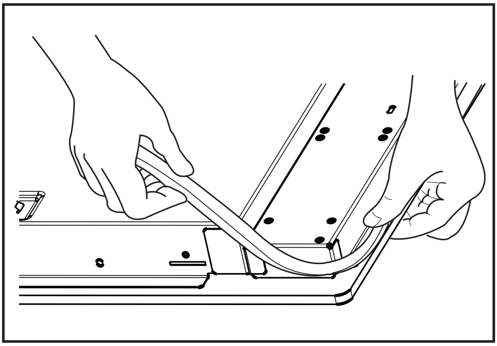
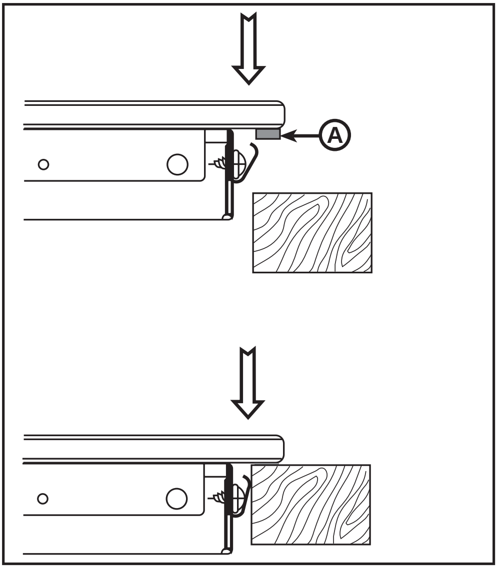


Fig. 3



A) Seal

Fig. 4

Installation possibilities

Building over a kitchen unit with door

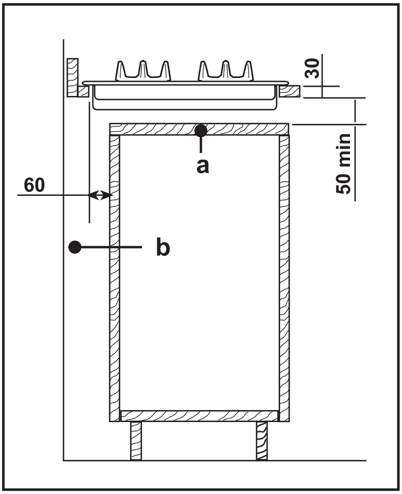
Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in Fig. 5.
The panel fitted under the hob ("a") should be easily removable to allow easy access if technical assistance is needed. See also Fig. 2.
The space behind the kitchen unit ("b") can be used for connections.

Dimensions are in mm

Building over a unit with an oven

The recesses for the hob and the oven must comply the indication given in Figs. 6 and must be provided with openings to allow a continuous supply of air.
Two possible solutions to avoid excessive overheating are described in Fig. 7 and 8.
The electrical connection for the hob and the oven must be carried out separately, for safety reasons and also to allow the oven to be easily removed from the unit, if necessary.

Fig. 5



a) removable panel
b) space for connections

Hanging furniture units or hoods must be placed at 650 mm. minimum from the hob (Fig. 6).

The electronic gas hob can only be installed over a built-in oven equipped with cooling fan.

If the hob is installed over a built-in oven equipped with pyrolytic cleaning function, the hob must not be in use while the pyrolytic cleaning cycle of the oven is running.

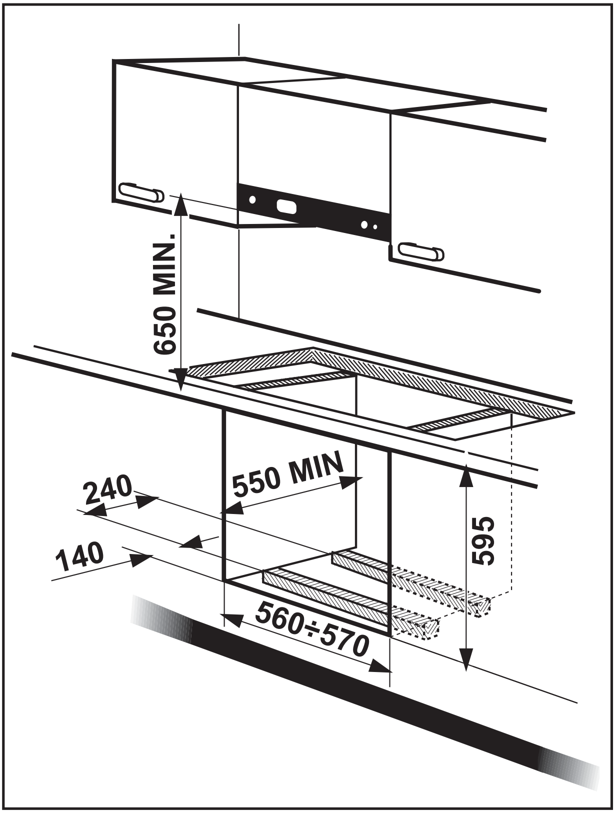


Fig. 6

Fig. 7

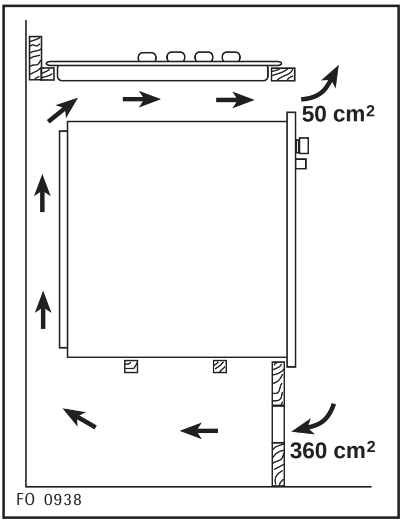
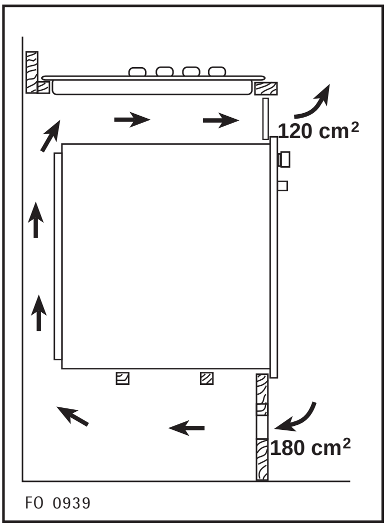


Fig. 8



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